



Anir

Senior Pastry Chef | 10+ Years in 5-Star Hotels & Fine Dining | Seeking 2025/2026 Winter Season Role

CONTACT

Lieu: Paris, France

SKILLS

Menu Engineering & Design

Crafting innovative and professional table dessert menus for fine dining and hotels.

Plated Dessert Composition

Expertise in modern plating techniques, flavor pairings, and textures.

Chocolate & Confectionery

Advanced skills in tempering, molding, ganaches, and sugar work.

Viennoiserie & Artisan Breads

Proficient in laminated doughs and classic European bread-making techniques.

Kitchen & Team Management

Leading teams of up to 7, managing inventory, controlling costs, and ensuring quality.

HACCP & Food Safety

Implementing and maintaining the highest standards of hygiene and safety protocols.

LANGUAGES

French

Native

English

Professional Proficiency

PROFESSIONAL EXPERIENCE

Pastry Chef

Jun 2025 - Oct 2025

KonobaPetra Restaurant, Vrsar, Croatia

- Secured a seasonal contract to manage the dessert program for the upcoming summer high season.

Pastry Chef

May 2024 - Oct 2024

LebonEspoir Restaurant, Corsica, France

- Engaged to lead all pastry creation and production for the restaurant during the peak tourist season.

Head Pastry Chef

May 2023 - Apr 2024

4*HotelAlpinaDeluxe, Obergurgl, Austria

- Directed all pastry and dessert production for the 4-star deluxe hotel. Developed and executed a daily rotating menu of plated desserts and cakes for the hotel's fine dining restaurant.
- Elevated the guest dining experience by introducing 12 new signature desserts and successfully training 3 junior kitchen staff members.

Chef de Partie, Pastry

Jun 2022 - Apr 2023

TheKillarneyPark5*Hotel, Ireland

- Contributed to the pastry section's demanding operations within a renowned 5-star hotel.
- Specialized in crafting high-end afternoon tea selections and bespoke desserts for the hotel's fine dining restaurant and lounge.

Head Pastry Chef

Jun 2020 - Sep 2021

CompanyGeorgesInternational, Reunion Island

- Directed the entire pastry department for a high-volume international catering company.
- Led a team of 8 pastry cooks, overseeing menu creation, production scheduling, quality control, and ongoing staff training.

Head Pastry Chef

Jun 2018 - Jun 2019

LEPETITBISTRO&LE PETIT CAFE & Restaurant L'OCTOPUS, Guernsey

- Managed complete pastry operations for three distinct dining concepts under one roof.
- Designed unique and cohesive dessert menus for a bistro, café, and restaurant, ensuring consistent product excellence across all venues.

Chef de Partie, Pastry

Jun 2016 - Nov 2016

ZumboPatisserie, Sydney, Australia

- Executed complex pastry techniques in a high-profile, fast-paced patisserie environment.
- Held responsibility for the precise production of macarons, cakes, and signature desserts, consistently meeting the brand's exacting quality standards.

EDUCATION

National Professional Qualification in Bakery (BP Boulanger)

2011

Campus des Métiers et de l'Entreprise, Paris, France

- Advanced French vocational diploma in bakery techniques and business management.

Certificate of Vocational Training in Pastry Making (BEP Pâtissier)

2010

CEPROC, Paris, France

- Foundational French vocational certification in professional pastry arts.

PROFESSIONAL PORTFOLIO

Pastry Showcase

@nimir_patisserie(Instagram)

- A visual portfolio showcasing a wide range of original pastries, cakes, chocolates, and plated desserts developed throughout an international career.